Model No. PZ-3012

Hulk Hogan's™ ULTIMATE GRILL

DUAL SURFACE ELECTRIC CONTACT GRILL

CONGRATULATIONS FOOD LOVERS...

You can now cook everything you love, fast and easy… Perfect eggs, omelets, pancakes, waffles, bacon, sausage, home fries, burgers, hot dogs, panninis, pizza, steaks, seafood, grilled veggies, biscuits, cookies, and much, much more.

Get ready to enjoy all those gourmet meals and treats at a fraction of the cost of eating out, in half the time and with much less clean up, thanks to Hulk Hogan's™ Ultimate Grill.

Take a minute to check out the other great specials, accessories and gourmet food items that I've made available to all new Ultimate Grill owners.

But wait now… before you get started using the Ultimate Grill, I want you all to read this Instruction Manual thoroughly.

Happy Grilling,

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IMPORTANT SAFEGUARDS

Do Not Operate The Ultimate Grill Before Reading The Following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse appliance, plug or electrical cord in water or liquid.
4. When in operation, handle all hot surfaces with potholders or cooking mitts.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. Do not use outdoors.
8. Do not use appliance for other than intended use.
9. Do not let cord hang over edge of table or counter. Keep electrical cord away from all hot surfaces.
10. The Ultimate Grill generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation.
11. Close supervision is necessary when any appliance is used by or near children.
12. When in operation, the Ultimate Grill requires sufficient air space on all sides, including top and bottom. Never operate the Ultimate Grill near any flammable materials such as dishtowels, paper towels, curtains, paper plates, etc.
13. Always plug the electrical cord directly into the wall outlet. Never use the Ultimate Grill with an extension cord of any kind. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect electrical cord, turn control to “off” position, then remove plug from wall outlet .
14. The use of accessory attachments are not recommended by the appliance manufacturer, may cause injuries.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
17. Please remove the fat trapper and clean out after each use.
18. Please keep this and all appliances unplugged when not in use.
19. To avoid burns to skin, never remove the fat trapper while contents are still hot.

SAVE THESE INSTRUCTIONS.

CAUTIONS AND SAFEGUARDS

Sufficient Electrical Power
Operating more than one appliance on the same circuit might cause that circuit to overload, overheat and shut down. Circuit overload can be avoided by operating the Ultimate Grill on a circuit that is free of other appliances.

Short Cord Instructions
A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

Cleaning
Never immerse the appliance or its electrical cord in water or liquid of any kind. Once the Ultimate Grill is unplugged and thoroughly cooled, please remove the fat trapper and clean after each use. You may place the removable cooking plates and fat trapper into a dishwasher, or wash by hand in warm soapy water. Never clean any part of the Ultimate Grill with abrasive cleaners or caustic solutions. Once unplugged and properly cooled, all surfaces of the Ultimate Grill may be cleaned with a mild soapy solution and a damp cloth. All surfaces and parts must be thoroughly dry before next use. Any other servicing should be performed by an authorized service representative.

Counter Surface Warning
Operating the Ultimate Grill on some tabletop and counter surfaces might result in discoloration of those surfaces due to the heat. You may avoid this by putting a placemat that is both heat and flame resistant between the counter surface and the grill.

Easy Storage
The Hulk Hogan Ultimate Grill has been designed to be stored in a folded upright position. This design takes much less room than other appliances that lie flat. Before storing, make certain that the Ultimate Grill is unplugged and thoroughly cooled and cleaned.

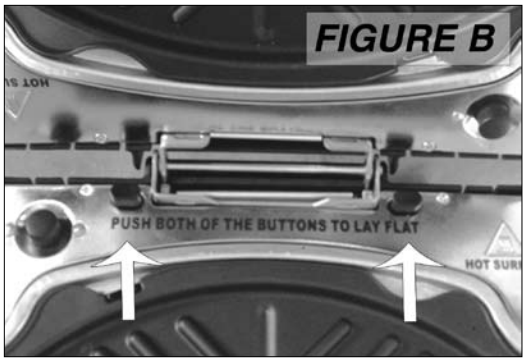
KEY PARTS AND FEATURES

Grilling Plates (2)

Skillet Plate (1)

1. **Floating Hinge Lock** determines and maintains the thickness of the item being grilled. The lock will keep the “locked setting” until it is released or reset.
2. **Handle Lock Release Tab** enables grill to open.
3. **Grill Plate Lock Tab** holds grill plates in position.
4. **Grill Plate Release Button** releases grill plates from the locked position.
5. **Temperature Control Dial** allows you to adjust cooking temperatures.
6. **Removable Fat Trapper Cassette** traps the unhealthy fat that will run into the channeled surface of the grilling plates.

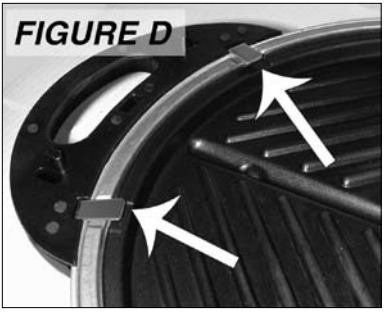
USING YOUR NEW HULK HOGAN ULTIMATE GRILL



1. Make certain you have selected a location that is safe for grilling in accordance with the safety instructions in this owner's manual. Place grill on countertop cooking surface in the flat position, with the carrying handle to your left and the temperature control knobs facing you.

2. Depress Grill Release button as shown in Figure A and lift top grill surface until it is at a right angle with the bottom grill surface.

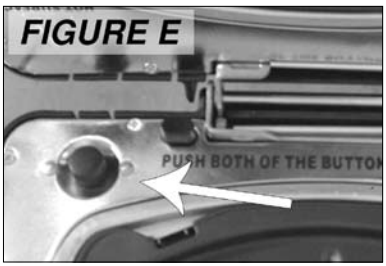
3. Locate the two black buttons near center hinge as shown in Figure B. Depress and hold both of those buttons while lowering the upright grilling surface to a flat position on the counter top.



4. Select the proper grilling plates that you will be using for your first grilling experience.

Ex: Grilling Hamburgers both sides at once requires 2 channeled grilling plates (Figure C). Locate the two metal lock tabs (Figure D) along the outer rim of the grill near the handle. Select a grilling plate and gently slide it under those tabs. Holding the grilling plate at the opposite side, lower it into position and gently press the back edge until you feel the plate snap into position. Repeat this on opposite cooking surface.

Note: To release the grilling plate from its locked position once it is thoroughly cooled, simply press the black round button (Figure E) and remove the grilling plate for easy clean up.



5. The Hulk Hogan Ultimate Grill has been shipped with 2 unique Fat Trapper cassettes. They are located just below the handles and under the grilling surfaces (Figure F). These cassettes trap the unhealthy fat that will run into the channeled surface of the grilling plates. It is important that you remove, clean and replace these every time you use your grill for steaks, burgers, bacon or any food that uses the channeled grilling plates. Failure to replace the Fat Trappers may result in damage to the unit.

6. Now you're ready to grill. Check both Temperature Dials (Figure G), making sure they are in the OFF position. Insert the power cord into the socket (never use an extension cord). The RED light next to each Temperature Dial will illuminate.

Note: If lights fail to come on, unplug the grill and test the outlet. If the outlet is functioning properly do not use the grill and immediately contact customer services.

7. Set desired grilling temperature for each grilling surface.

Ex: For 8 oz hamburgers cooked both sides at once, select 175˚ C on both dials. If grill has just been plugged in, allow a few minutes for grill surface to reach proper temperature.

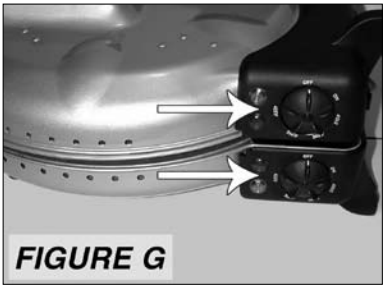
Note: You may grill up to 12 burgers if you use the grill in the open position. However, you will have to flip the burgers and increase the cooking time accordingly.

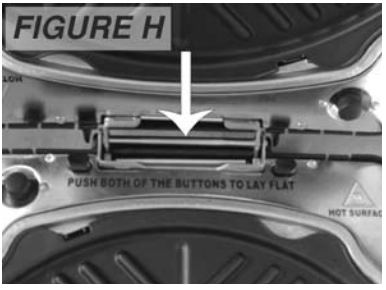
8. Place burger(s) on Left Grill Plate. Lift Right Grill plate by handle and lower to cover burgers while pressing the two black release buttons (Figure B). Wear an oven mitt and avoid touching grilling surface. The Floating Hinge (Figure H) adjusts the grilling surfaces to accommodate the thickness of the food. Slide the switch to the unlock position and then pull up to the height desired, then slide the switch to the locked position. The cooking times suggested in this manual or in the recipe book may be adjusted to personal taste.

9. When food is thoroughly cooked, make sure that the grill handle is facing you, push button (Figure A) to open grill to the right angle position and remove the food. Wear an oven mitt and avoid touching grilling surface.

10. Quick Easy Clean Up… Return Temperature Dials to the OFF position. Remove the AC plug from the wall socket. **ALLOW TIME FOR UNIT TO COOL THOROUGHLY**. Gently remove the Fat Trapper(s) and grilling plates and place them in the dishwasher.

Note: To release the grilling plate from its locked position once it is thoroughly cooled, simply press the black round button (Figure E) and remove the grilling plate for easy clean up.





SUGGESTED COOKING TIMES

(Using Both Cooking Surfaces With Closed Grill)

Cooking times for the items below are meant to be used as a suggestion only. Use a cooking thermometer to determine if food is properly cooked. Foods requiring additional cooking time should be checked periodically to avoid overcooking. Personal tastes may vary. See separate Ultimate Grill recipe book for additional foods and cooking times.

Recommended Temperature Setting For The Following Foods is 150˚ C:

F*	Medium Rare	Medium	Well
Jätte räckor		2-3 min.	
Salmon Steak, 2cm thick, 350g each	8-9 min.	11-12 min.	
Swordfish, 2cm thick, 200g each	8-9 min.	10-11 min.	
Tuna Steak, 2cm thick, 200g each	6-7 min.	8-9 min.	
Annan fisk, 2cm thick, 200g each	2-3 min.	4-5 min.	

Recommended Temperature Setting For The Following Foods is 175° C:

F*	Medium Rare	Medium	Well
Hamburger, 2cm thick, 200g each		7-8 min.	9-10 min.
Frozen Hamburger, 1cm thick, 150g each		7-8 min.	9-10 min.
Center Cut Pork Chops, 2cm thick,150g each		8-9 min.	10-11 min.
Pork Tenderloin, 2cm thick, 100g each		3 min.	5-6 min.
Chicken Breast (boneless/skinless) 4cm thick, 300g each			9-10 min.
Frozen Chicken Breast (boneless/skinless) 4cm thick, 300g each			12-13 min.
Tjockakorvar Sausage		4-5 min.	5-6 min.
Sliced Sausage Falukorvar bitar (2cm thick)		4-5 min.	5-6 min.
Hot Dogs grillkorvar			5-6 min.
Ham Steak,kasslerskivor 2cm thick,100g each		4-5 min.	5-6 min.

Recommended Temperature Setting For The Following Foods is 200° C:

	F*	Medium Rare	Medium	Well
(Möttköttsspet)	Beef Kababs (2cm köttbitar) 300g/spet	3-4 min.	4-5 min.	5-6 min.
	Peppers & Onions/Grilled Veggies (brush with oil)	3-4 min.	7-8 min.	9-10 min.
(oxfile/Tauredos)	Fillet steak (2cm thick), 200g	3-4 min.	4-5 min.	5-6 min.
	Entrerök (2cm thick) 250g	4-5 min.	5-6 min.	6-7 min.
	Fransyska (2cm thick) 250g	4-5 min.	5-6 min.	6-7 min.
	Frozen Ribeye Steak, ¾" thick, 10 oz each	9-10½ min.	10-11½ min.	11-12½ min.

FREQUENTLY ASKED QUESTIONS

Q: *Do I need special utensils to cook with the Ultimate Grill?*

A: To avoid damage to the non-stick cooking surfaces we suggest that you use utensils that are designed specifically for use with non-stick cookware.

Q: *Can I cook frozen foods on my Ultimate Grill?*

A: Yes, but you will have to increase the cooking time to insure that the food is thoroughly cooked. Some examples appear in the "Suggested Cooking Times" chart.

Q: *Can I cook without oil or fat?*

A: Yes. You do not need to add additional oil or fat when cooking with the Ultimate Grill. However, some foods and recipes will taste and look better with some fat added.

In these instances, brush the food item or grilling plates whith oil pri to codring

Q: *What do I do if my grill stops working?*

A: Contact Customer Service. Do not attempt any home repairs.

Q: *Can I reheat foods that have already been cooked?*

A: Yes. Foods such as rice, pizza, cooked veggies– almost any side dish may be reheated on the Ultimate Grill's skillet plate. You may experiment starting with a low temperature while moving or stirring the food item to avoid overheating or burning, adjusting the temperature as needed. Avoid reheating foods with excessive sauces or gravies that require a deeper pan.

"Tv-shop Info"

www.hulkhogangrill.com

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